



Bucatini Speciale

Makes: 8 servings of sauce

Prep Time: 10 minutes Cook Time: 45 minutes

Total Time: 55 minutes

Ingredients

- 4 ounces diced pancetta
- 1 pound ground sausage
- 1 small yellow onion, diced
- 6 cloves garlic, minced
- 2 tbsp tomato paste
- 2 (28-ounce) cans whole peeled tomatoes (I like San Marzano tomatoes), crushed by hand
- 1 tsp kosher salt
- 1 tsp fresh oregano, minced
- 1 tsp red pepper flakes
- 1-2 cups chicken broth or water to thin the sauce
- 2-4 tablespoons butter to tame the heat (if you want)

Serving:

- 8 ounces bucatini pasta
- 1/2 cup pecorino cheese for topping

Instructions

In a large heavy pot like a Dutch oven, cook the pancetta over medium high heat until very, very browned. You want them to be well-done; browned, almost crispy, and concentrated with flavor. Remove pancetta and set aside; drain oil out of the pan.

In the same pot, brown the Italian sausage until cooked through and crumbled. Remove sausage and set aside, saving a little bit of the oil in the pan.

In the same pot, add the onion and garlic. Add a bit of olive oil if needed. Sauté until soft and fragrant. Add tomato paste and sauté for another 2-3 minutes.

Add crushed tomatoes, salt, oregano, and red pepper flakes. Add sausage and pancetta back in to the pot. Cover and simmer for 30 minutes.

Add the broth until desired consistency is reached. Add butter if you want.

Cook bucatini according to package directions; drain and return to pot. Pour sauce over cooked bucatini and keep over heat for a few minutes to help the sauce and noodles come together.

Top bucatini with pecorino cheese.

Chef's Note:

This amount of sauce is good for an entire package of bucatini (8 servings). However, I find that we rarely cook a full package of bucatini. I usually use about half of the sauce for half a package of bucatini (about 4 servings). The rest of the sauce will freeze well or keep in the fridge for several days.